

Yellow Curry Paste

NEED:

6 dried red chillies
Boiling water for soaking
1 tsp cumin seeds
1 tsp coriander seeds
½ cinnamon stick
3 cloves
Pinch sea salt
1 stalk lemon grass, white part only
1 small piece turmeric (or 1 tsp ground)
1 small piece ginger or galangal
2-3 escallots or 1 small brown onion
2 cloves garlic
1 tbsp oil

DO:

Soak dried chillies in boiling water for 10-20 minutes.
Place cumin, coriander, cinnamon, cloves and salt into HMP and dry roast **10 min/130°/speed 3**.
Allow to cool before milling **10 sec/speed 10**.
Add remaining ingredients including drained chillies and chop **5 sec/speed 10**.
Scrape down sides of bowl and sauté **8 min/120°C/speed 2**.
Blend **1 min/speed 10**.
Store in sterilized jar in fridge until use. Will keep up to 3 months in the fridge.